



THE NIGHT BEFORE PARTY

STARTERS

Prawn & Apple Cocktail
Bloody mary & paprika mayo
£7.95

Deep Fried Brie
Cranberry sauce & salad
£6.95

Pulled Crispy Duck
Cucumber & spring onion salad, hoisin sauce
£6.95

Leek & Potato Soup
Served with crusty bread
£5.95

Toasted Bruschetta
Topped with chopped tomato, garlic & basil
£5.50

MAINS

Toad in the Hole
Pork, apple & Leek sausages, Yorkshire pudding peas, onion gravy
£15.95

Fish n Chips
hand-cut chips, mushy peas, homemade Tartare sauce
£15.95

Pub Madras
Chicken or Vegetable (V) curry with rice, naan bread, poppadum & mango chutney
£15.95

Beef Burger
Served in a bun with French fries & coleslaw, add cheese for £0.50
£15.95

Goats Cheese Tart
Served with salad & fries
£15.95

HOMEMADE PIES

Beef and Ale
Served with mash with garden peas
£15.95

Chicken & Mushroom
Served with mash with garden peas
£15.95



V Vegetarian **GF** Gluten Free
VE Vegan **GFO** Gluten Free Option



Christmas Day Lunch



3 COURSE MENU - £85.00 PER PERSON

Complimentary Welcome Drink with Nibbles Upon Arrival plus Christmas Crackers on your Table.

Starters

Seafood Platter - local crab, king & peeled prawns, smoked salmon, cockles & mussels with Bloody Mary mayo, malted loaf slices **GF**

Lightly Curried Cauliflower Soup - with basil oil, croutons & golden raisins **GF V VE**

Crispy Duck - with cucumber, spring onion & toasted sesame salad, hoisin sauce **GF**

Mains

Roast Crown of Norfolk Turkey & Cranberry Sauce

With roast potatoes, pigs in blanket, apricot stuffing & Yorkshire pudding, sautéed sprouts with orange zest & honeyed root vegetables with a traditional pan juices gravy **GFO**

Medallions of Beef in a rich Burgundy Jus (served medium)

With Dauphinoise potatoes, roasted vine tomatoes & seasonal vegetables **GFO**

Monkfish in a rich Local Lobster Bisque & Butterflied King Prawns

With baby roast potatoes in thyme, garlic & Guernsey butter, plus seasonal vegetables **GF**

Mediterranean Vegetables, wrapped in Pancakes Cannelloni Style

A rich tomato, Provençale sauce, topped and baked with Feta & Parmesan crisp, choice of potatoes, dressed salad or vegetables **V VE GFO**

Desserts

Traditional Christmas Pudding - with brandy sauce

Tarte Citron - with frozen raspberries & crème fraiche

Charred Peaches in Grand Marnier Cream - with banana split ice-cream **GFO**

Selection of Continental & Local Cheeses - with grapes, apple slices, plum chutney & a selection of biscuits & oatcakes **GFO**

Tea or Coffee with warm mince pies

Wishing you a Very Merry Christmas from all at The Driftwood Inn

V Vegetarian **GF** Gluten Free



New Year's Eve. Gala Menu

7PM - 12:45AM | 3 COURSE MENU | £59.00 PER PERSON

Prosecco & Blinis on arrival

Starters

Scottish Smoked Salmon, Crab & Prawn Salad

With Bloody Mary mayo & malted loaf slices

V Lightly Curried Cauliflower Soup

With Basil oil & golden raisins served with crusty bread

GF Crispy Duck, Cucumber, Spring Onion & Salad

With hoisin sauce

**V Charred Mediterranean Vegetables
& Halloumi Kebab**

With a spicy plum tomato sauce

Mains

All mains dishes served with dauphinoise potatoes & seasonal vegetables

Fillet of Monkfish

In a Lobster Bisque sauce

Free Range Chicken

With Haggis & a Jameson whiskey sauce

Medallions of Beef

With roasted vine tomatoes & a burgundy jus

V Tomato, Basil & Gruyere Tart

With a rich Provençale sauce

Desserts

Charred Peaches - with Grand Marnier cream & banana split ice-cream

Apple Tart Tatin - with crème fraiche

Chocolate Brownie - with caramel sauce & vanilla ice-cream

Cheeseboard - with crackers, apple slices, grapes & plum chutney

Bacon Butties after midnight

Dancing into 2025...